

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>A E P M H S S Irumpanangadu</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>203</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>V S V H S S Ezhukone</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>37</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt V H S B H S Kottarakkara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>89</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
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7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
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Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt H S Sadanandapuram</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>154</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
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3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
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5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
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5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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	
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6.	<b>Infrastructure: Capacity Building:</b>		
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	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
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8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>St Mary s H S S Kizhakkekara</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>593</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>St Gregorios H S Kottarakkara</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>17</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt v H S H S for Girls</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>14</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>S K V H S Thrikkannamangal</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>407</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>V M H S Kottarakkara</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>30</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>H S Kuzhikkalidavaka</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>27</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>K S M H S Edavattom</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>41</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>K N N M V H S S Pavithreswaram</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>730</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt Model H S S Vettikavala</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>271</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>M A M H S Chengamanadu</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>33</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>High School Kottavattom</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>150</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>M T H S for Girls Pulamon</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>149</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>E V H S S Neduvathoor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>230</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>M T H S Kundara</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>199</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt L P S Avanoor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>98</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt LPS Cherupoika</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>42</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt L P S Ezhukone</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>71</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt L P S Irumpanangadu</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>11</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt Co Op L P S Irumpanangadu</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>47</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt L P S Kaithacode</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>80</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt L P S Karikkal</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>45</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt L P S Karickom</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>21</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>LPGS Kizhakkemaranadu</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>149</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt L P S Kokkadu</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>200</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt L P S Thekkumppuram</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>52</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt L p S Kottavattom</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>30</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G L P S Thevalappuram</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>61</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>L P G S Thrikkannamangal</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>38</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G B V L P S Vallam</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>63</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>S K V L P S Kuzhikkalidavaka</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>37</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G L P S Vettikkavala</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>152</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G W L P S Airukuzhy</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>54</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G W L P S Cherupoika</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>31</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G W L P S Chittacode</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>17</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G W L P S Kamukinkottu Bhagam</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>26</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G W L P S East Maranadu</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>31</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G W L P S Panaveli</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>13</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G W L P S pangodu</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>64</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G W L P S Thevalappuram</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>46</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G W L P S Vettikavala</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>58</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>L P S Annoor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>8</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>S V M L P S Areeckal Bhagam</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>22</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>M T S S L P S Chengamanadu</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>129</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>L P S Edavattom</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>125</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>L P S Karuvelil</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>16</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>M T L P S Kizhakkekara</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>165</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>St Mary s MSC LPS Kizhakkekara</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>191</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>M T L P S Kolannoor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>31</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>M T S S L P S Kottavattom</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>122</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>L M S L P S Maranad</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>23</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>M S C L P S Neelaswaram</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>70</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>L M S L P S Nellikunnam</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>34</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>S C V L P S Pavithreswaram</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>400</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>CVNMLPS Thrikkannamangal</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>70</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>L M S L P S Villoor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>104</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Vimalambika L P S Kottarakara</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>213</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G L P S Anakottoor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>89</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G M T L P S Chengamanad</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>80</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt U P L P S irumpanangadu</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>57</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt W U P S Ampalappuram</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>106</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt U P S Chakkumarackal</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>172</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt U P S Kokkadu</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>47</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Town U P S Kottarakkara</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>487</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt U P S Melila</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>179</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt U P S Padinjattinkara</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>147</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt U P S Pazhayatheruvu</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>65</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt U P S Thalachira</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>480</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>D V N S S U P S Annoor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>101</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>U P S Chethady</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>49</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>U P S Kottathala</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>70</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G V S U P S Kuzhikkalidavaka</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>36</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>M N U P S Nedumpaikulam</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>447</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>D V U P S Neduvathoor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>337</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Mar Baselious U P S Pulamon</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>36</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>M T S S U P S Punalur Bathel Narickal</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>119</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>U P S Thevalappuram</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>110</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt Model Nursery School Kottarakkara</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>21</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>IInd Sneha Bhavan Kottarakkara</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>41</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>THS and V H S S Ezhukone</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>95</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>KPM HSS Cheriavelinalloor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>206</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>HS Arkkannoor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>154</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt HSS Thevannoor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>340</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>SNGS HS Kadaikkodu</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>174</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>KRGPM HSS Odanavattom</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>300</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt HSS Muttara</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>296</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt HSS Kuzhimathicadu</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>290</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>TEM VHSS Mylode</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>361</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt HS Pooyappally</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>441</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>SM HSS Kottara</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>319</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>ST HS Punnakkode</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>50</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>MT HS Valakom</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>275</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>SJ VHSS Ummannoor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>147</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>SG VHSS Chowalloor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>111</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt HSS Vakkanadu</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>175</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>TVTMM HS Veliyam</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>115</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt LPS Cheriavelinalloor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>252</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt LPS Chepra</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>65</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt LPS Edakkidom</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>91</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt LPS Kadaikkode</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>73</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt LPS Kalappila</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>53</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt LPS Kareepra</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>106</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt LPS Kottara</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>67</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt LPS Kuzhimathicadu</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>70</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt LPS Odanavattom</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>128</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt LPS Ummannoor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>183</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt LPS Palacode</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>93</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt LPS Thevannoor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>244</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt LPS Thrippilazhikam</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>207</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt ST LPS Thrippilazhikam</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>16</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt LPS Ugrankunnu</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>35</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt LPS Valakom</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>93</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt LPS Velinalloor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>213</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt LPS Veliyam West</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>91</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt W LPS Vilangara</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>115</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt W LPS Ottumala</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>44</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>MAAM LPS Akkal</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>176</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G LPS Ambalakkara</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>120</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>MM LPS Andoor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>86</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>LMS LPS Chenkulam</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>26</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Panchayat LPS Kampankode</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>84</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>SKV LPS Kanjirathinkal</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>177</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>NJPM LPS Kozhikode</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>215</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>LPS Kudavattoor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>64</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>PTPM LPS Cheruvakkal</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>66</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>LMS LPS Odanavattoom</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>133</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>SJ LPS Ummannoor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>50</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>BTV LPS Placode</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>140</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>LPS Parancode</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>32</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>MGM LPS Punnakkode</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>14</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>SC LPS Valakom</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>180</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>LMS LPS Vayakkal</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>130</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>LPGS Veliyam</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>400</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>AMV LPS Vengoor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>60</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>NM LPS Vilangara</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>40</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>LMS LPS Vilangara</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>24</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>SKV LPS Chenkoor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>60</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt LPS Arkannoor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>110</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt LPS Nettayam</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>138</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>LPS Malayil</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>475</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>SM UPS Ambalakkara</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>45</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>DV UPS Vayakkal</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>148</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>SRV UPS Valiyodu</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>219</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>VV UPS Veliyam</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>66</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt UPS Karingannoor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>231</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>PTM UPS Akkal</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>123</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>UPS Attoorkonam</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>293</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>EET UPS Velinalloor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>310</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt UPS Elamadu</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>138</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>SG UPS Cheruvakkal</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>58</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>SSM UPS Karalikonam</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>286</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt UPS Nedumonkavu</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>242</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>SSSVP UPS Edakkidom</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>20</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>EV UPS Madanthacodu</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>158</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt WUPS Veliyam</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>234</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>SAB UPS Cheppra</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>168</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>SKV UPS Kayila</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>187</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>UPS Kudavattoor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>41</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>MIM UPS Chenkulam</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>35</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>SNV UPS Maruthamonpally</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>115</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>UPS Vilangara</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>86</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GOVT PVHS Perumkulam</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>598</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt HSSKulakkada</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>482</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>DVNSSHSS Poovatoor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>216</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>DVHS Thalavoor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>216</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>IGMHS Manjakkala</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>174</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>SV VHSS Thamarakudy</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>150</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt HSS Puthoor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>546</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>DVHS Mylom</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>65</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt HSS Pattazhy</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>435</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>MTDHS Maloor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>71</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>SVMMHSS Vendar</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>483</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt WLPS Ampalathinnirappil</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>63</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt WLPS Inchakkadu</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>44</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>LMSLPS Kalayapuram</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>26</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>MSCLPS Kalayapuram</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>110</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt LPGS Kottathala</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>92</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt LPS Kottathala</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>38</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Bethel MTLPS Kulakkada</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>47</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt DVLPS Kulakkada</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>128</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt LPS Kulakkada</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>47</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt Muslim LPS Kundayam</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>109</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt LPS Kura</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>97</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt LPS Manjakkala</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>102</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt LPS Meenam</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>218</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>SVLPS Meenam</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>180</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt KVLPS Mylom</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>65</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt LPS Njarakkadu</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>65</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt WLPS Pallickal east</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>18</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt LPS Pandithitta</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>87</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt New LPS Panthaplavu</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>37</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G ovt V V LPS Panthaplavu</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>62</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt LPS Pattazhy</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>240</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt WLPS Pattazhy</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>51</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt WLPS Perumkulam</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>64</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt LPS Poovatoor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>51</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt LPS Poovatoor east</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>18</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt LPS Poovatoor west</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>124</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Pulamon LPS</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>66</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt WLPS Pulamon</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>12</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt WLPS Thamarakudy</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>52</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt LPS Thazhathuvadakku</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>72</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt New LPS Thazhathuvadakku</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>80</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt WLPS Thazhathuvadakku</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>47</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt LPS Thekketherry</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>44</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt W LPS Thekketherry</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>26</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt LPS Vadacode</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>39</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt WLPSVendar</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>22</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt WLPS Anthamon</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>57</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Inchakkadu LPS</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>80</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt WLPS Kulakkada east</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>64</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt WPLS Kulakkada</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>40</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt BVLPS Manjakkala</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>22</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>NSSKLPS Pallickal</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>89</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt LPS Pidavoor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>110</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Vendar LPS</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>22</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt UPS Erathuvadakku</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>150</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt UPS Maloor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>140</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt UPS Thalavoor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>151</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>SVNSSUPS Attuvassery</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>220</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>V V UPS Panthaplavu</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>43</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>LFUPS puthoor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>165</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>St Pauls UPS Pattazhy</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>150</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>DVUPSThazhathukulakkada</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>136</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>DVUPS Thekketherry</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>52</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>DVUPS Vendar</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>91</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Manovikas spl school Puthoor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>57</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GHSS WESTKALLADA</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>233</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>DR CTEMRHSS SASTHAMCOTTA</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>172</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>JMHS SASTHAMCOTTA</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>421</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GHSS SASTHAMCOTTA</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>174</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GHSS SOORANAD</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>533</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GHSS PORUVAZHY</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>730</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>VGSSAHSS NEDIYAVILA</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>348</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>SMHSS PATHARAM</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>364</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>JJHS AMBALATHUMBHAGOM</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>20</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>HS KARUVAMALA</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>31</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>KRKPMBHS KADAMPANAD</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>424</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>VIVEKANANDA HIGHSCHOOL FOR GIRLS KADAMPA</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>438</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>VHSS MANNADY</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>15</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>VIVEKANANDA LPS KADAMPANADU</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>245</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>AMLPS MANAKKARA</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>78</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GLPS ANAYADI</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>97</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GLPS AZHAKIYAKAVU</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>137</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>DVLPS IVERKALA</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>34</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GLPS KAMPALADY</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>51</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GLPS INCHAKKADU</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>185</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GLPS IVERKALA</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>74</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GLPS KANATHARKUNNAM</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>121</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GLPS KARIMPINPUZHA</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>50</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GLPS KIDANGAYAM NORTH</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>69</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GLPS KOICKALBHAGOM</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>126</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GLPS KOTHAPURAM</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>92</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>PALLISSERICKAL LPS</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>250</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GWLPS MANAMPUZHA</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>27</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GLPS MUTHUPILAKKADU</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>89</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GLVLPS MUTHUPILAKKADU</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>465</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GLPS NEDIYAVILA</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>363</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GLPS NILACKAL</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>30</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GLPS PANAPPETTY</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>185</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GLPS PERUVINCHASIVAGIRI</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>121</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>SKVLPS PORUVAZHY</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>94</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>PSPTMLPS SOORANAD NORTH</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>511</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GLPS THENNILA</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>235</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GLPS THURUTHIKKARA</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>64</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GHVLPs UDAYAMMUKAL</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>129</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GLPS WESTKALLADA</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>197</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GWLPS IVERKALA</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>21</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GLPS ERAVICHIRA</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>222</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GLPS KARIMTHOTTUVA</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>37</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GLPS SOORANAD NADUVIL</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>160</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>ST MARYS LPS SASTHAMCOTTA</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>138</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GUPS EDAKKADU</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>241</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GUPS KUMARANCHIRA</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>224</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>SNVGUPS IVERKALA</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>200</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>SPMUPS AYIKKUNNAM</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>143</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>ST ANDREWS UPS KANATHARKUNNAM</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>66</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GUPS VALIYAPADOM</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>170</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>DVNSSUPS IVERKALA</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>158</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>MTUPS THURUTHIKKARA</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>103</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>NSNSPMUPSPATHARAM</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>668</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>NSS UPS MUTHUPILAKKADU</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>45</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>ONAVILAUPS</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>46</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>RKUPS ANAYADI</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>54</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>ST THOMAS UPS SOORANAD</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>95</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>TKDMUPS ANAYADI</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>150</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>MANOVIKAS SPECIAL SCHOOL</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>146</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>V V H S S Poredom</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>130</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt M G H S S Chadayamangalam</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>156</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Manjappara H S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>12</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>H S Poonkodu</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>238</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt H S S Kadakkal</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>409</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt H S S Kummil</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>574</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>M M H S S Nilamel</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>180</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>S N H S S Chithara</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>94</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt H S S Chithara</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>538</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>C P H S S Kuttikkadu</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>220</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G L P S Chithara</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>555</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G T L P S Edappana</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>36</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt Town L P S Kadakkal</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>203</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G L P S Keezhthoni</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>50</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G L P S Kottukkal</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>126</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G L P S Muthayil</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>87</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G W L P S Peringadu</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>83</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G M L P S Veykal</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>82</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>L P S Almanar</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>187</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>L P S Chakkamala</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>32</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>K V L P S Chithara</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>61</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>L M L P S Edathara</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>55</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>L M L P S Karakkadu</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>55</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>J L P S Kurakkodu</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>196</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>L P S Mancodu</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>145</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>L P S Mathira</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>110</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>L P S Parayadu</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>80</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>S K V LPS Kuriyode</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>79</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>L P S Mukkada</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>179</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>M S C L P S Malapperoor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>72</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>S N V L P S Pullupana</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>56</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>T I S L P S Poovathoor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>121</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>S S V N S S L P S Poredom</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>101</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>S V L P S Poonkode</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>127</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>L P S Thachonam</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>111</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>L P S Vayyanam</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>174</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>L M L P S Venkittakuzhy</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>38</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt U P S Chadayamangalam</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>542</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt U P S Kadakkal</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>1142</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt U P S Nilamel</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>685</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt U P S Thoottickal</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>98</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt U P S Vellooppara</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>589</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>U P S Ayirakuzhy</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>104</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Ex Service Man s U P S Attupuram</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>124</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>U P S Kottukkal</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>137</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>U P S Kattampally</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>171</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>U P S Arippa</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>195</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>U P S Kuttikkadu</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>296</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>M S U P S Manjappara</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>135</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>U P S Mankadu</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>373</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>K V M U P S NILAMEL</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>395</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>L M U P S Nilamel</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>103</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>U P S Pezhumoodu</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>127</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>St Mildred s U P S Thrikkannapuram</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>284</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>I P M U P S Veykal</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>170</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>RVHS Valakom</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>330</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt HSS Anchal West</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>739</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt HSS Karukone</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>448</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Jawahar HS Ayoor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>48</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt HSS Anchal East</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>265</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>AMMHS Karavaloor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>372</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>NGPMHS Venchempu</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>188</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>MTHS Channappetta</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>191</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt HSS Yeroor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>240</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Matha HS Vilakkupara</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>68</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt HS Aylara</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>33</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>BMGHS Kulathupuzha</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>131</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>All Saints HS Puthayam</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>41</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>AKMHS Thadicadu</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>62</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt HSS Vayala</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>128</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt HSS Kulathupuzha</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>98</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>VHSS And HSS Thadicadu</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>78</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt HS Nettayam</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>341</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Jawahar HS Edamulakkal</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>105</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt HS Koovakkadu</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>41</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Agasthiyacode New L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>51</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Agasthiyacode Old L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>56</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Alayamon New L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>187</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Anchal G L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>405</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Archal G L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>41</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Aylara G L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>86</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Ayur G L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>56</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Cherukara R G M L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>41</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Edayam G L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>172</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G L P S Aerom</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>56</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Kadamancodu Tribal L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>51</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Kantanchira W L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>105</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Karavalloor G L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>342</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Kelancavu Timil L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>46</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Mathra S V L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>135</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Neelammal W L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>31</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Panayam W L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>58</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Pazhayeroor G L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>65</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Perumanoor G L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>63</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Peringaloor G L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>75</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Podiyattuvila G L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>35</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Rosemala G L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>48</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Thadicadu G L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>297</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Venchempu G L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>94</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Villumala Tribal L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>64</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Yeroor G L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>380</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Ayiranalloor L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>65</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Chempakaramanaloor St Therases L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>44</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Chozhiyacodu L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>57</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Edamulakkal M S C L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>74</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Kulathupuzha E S M Colony L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>116</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Manalil M G L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>199</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Manoor L M S L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>45</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Moongodu M T S S L PS</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>31</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Ozhukuparakkal G P L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>76</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Pathady P P T M L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>207</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Vilakkupara L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>50</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Edamulakkal G L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>279</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Anakkulam G W U P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>66</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Chariparampu G U P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>148</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Kulathupuzha G U P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>625</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Vadamon G U P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>110</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Ayoor St George U P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>244</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Marthandamkara L And U P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>36</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Moongodu S M U P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>183</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Vayala N V U P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>976</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Alayamon M T U P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>102</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Anchal B V U P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>108</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Aylara U P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>98</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Ayoor J U P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>92</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Kulathupuzha A P N M C M S U P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>350</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Pullamcodu U P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>161</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Karunya school Ayoor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>52</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>SAM OOMMEN MEMORIAL TECHNICAL HIGH SCHOOL</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>33</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>St Stephans HS Pathanapuram</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>818</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GHS Edathara</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>375</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Nadukkunnu HS</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>105</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GDHS Piravanthoor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>62</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>MTGHS Pathanapuram</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>743</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Boys HS Punalur</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>280</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Girls HS Punalur</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>270</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>TCNMHS Nedumpara</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>90</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>St Marys HS Ariyancavu</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>94</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GHS Punalur</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>245</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GHS Valiyakavu</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>95</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GHS Achancovil</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>237</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>NSVHSS Valacodu</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>223</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>HS Chemmanthoor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>250</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Vilakkudy MMHS</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>125</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>APPMHS Awaneeswaram</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>505</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GHS Punnala</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>350</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GHS Ottakkal</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>146</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>St Goretti HS Punalur</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>676</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Edamon HS</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>76</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>SNTHS Punalur</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>54</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GLPS Aickarakonam</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>45</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GLPS Ariankavu</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>163</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GWLPS Aruvithara</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>36</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GLPS Avaneeswaram</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>66</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GWLPS Avaneeswaram</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>16</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GLPS Chekom</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>14</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GLPS Edamon</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>79</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GNewLPS Edamon</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>88</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GLPS Elikkatoor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>45</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GLPS Kamukumchery</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>40</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GNewLPS Kamukumchery</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>91</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GLPS Karavoor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>47</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GLPS Kariyara</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>61</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GWLPS Kariyara</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>26</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GLPS Kazhuthurutty</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>60</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GLPS Kunnicothu</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>65</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GLPS Kuthirachira</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>60</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GLPS Nellipally</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>120</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GLPS Pathanapuram</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>127</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>HBMGLPS Pathanapuram</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>30</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GLPGS Punalur</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>127</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GTownLPS Punalur</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>18</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GLPS Thenmala</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>50</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GLPS Valacodu</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>35</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GLPS Vanmala</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>34</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GLPS Vilakkudy</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>256</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GLPS Vilakkuvetom</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>87</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>LPS Arampunna</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>105</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Shaliacary Estate LPS</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>101</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>MSC LPS Chempanaruvy</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>57</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>TVTM LPS Elampal</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>38</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>LPS Kelankavu</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>41</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>DB LPS Mampazhathara</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>27</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>SVK LPS Ottakal</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>122</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>MT LPS Pathanapuram</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>340</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>St Johns LPS Punalur</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>485</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>LPS Tholicodu</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>252</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>LPS Urukunnu</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>76</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GUPS Elampal</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>200</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GUPS Maniyattu</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>112</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GWUPS Ottakal</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>59</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GUPS Piravanthoor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>443</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GUPS Poomkulanji</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>69</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>PMGUPS Punalur</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>227</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>St Marrys UPS Aryankavu</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>230</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>UPS Edamon</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>214</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>UPS Kamukumcherry</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>44</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>PNKM UPS Karavoor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>70</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>RBM UPS Kariyara</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>132</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>St Gregorious UPS Kuttikonm</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>18</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>St Marrys UPS Piravathoor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>23</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>SN UPS Piravathoor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>50</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>VO UPS Punalur</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>129</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>DB UPS Vilakkudy</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>68</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>MGLC Venture</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>12</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>M G L C Mullumala</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>4</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Seirei Asha Bhavan</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>72</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GANDHI BHAVAN SPL SCHOOL</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>210</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Cheriazheekal Govt V H S S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>176</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Clappana S V H S S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>594</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Kuzhithura Govt F H S S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>202</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Karunagappally B H S S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>466</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Karunagappally Girls H S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>857</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Ayanivelikulangara J F K M H S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>375</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Thazhava Govt A V Boys H S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>814</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Thazhava Govt Girls H S S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>555</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Thodiyoor Govt H S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>236</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Kulasekharapuram Govt H S S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>923</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Pavumba H S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>151</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Madathil B J S M H S S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>506</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Vayanakom V H S S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>27</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Karunagappally Govt H S S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>604</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Oachira Govt H S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>251</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GHS Azheekal</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>349</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Alappadu L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>96</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Vavvakkavu L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>204</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Cheriazheekal L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>175</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Karunagappally Muslim L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>64</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Karunagappally Town L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>234</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Kottampally L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>86</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Kulasekhapuram W L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>86</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>K V Prayar L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>79</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Manappally L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>321</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Maruthoorkulangara L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>139</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Memana Muslim L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>101</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Srayikkadu H W L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>141</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Thazhava A V L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>763</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Thazhava North L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>159</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Thazhava North Kuthirapanthy L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>275</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Thodiyoor L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>142</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Thodiyoor North L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>104</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Valiyakulangara L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>143</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Vengara L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>170</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Vengara W L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>69</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Adinadu South Muslim L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>559</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Azheekal R C E L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>19</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>ClappanaC M S L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>71</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Kannetty C M S L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>99</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Kozhokode S N V L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>115</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Njakkanal C M S L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>53</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Thunnakulam St Gregorious L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>164</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Puthentheruvu Al Syed L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>333</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Ideal L P S Thazhava</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>120</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Thodiyoor S N V L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>241</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Thodiyoor A V K M M L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>225</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Thazhava S N L P S Pavumba</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>65</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Kozhikodu L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>203</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Pandarathuruth L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>103</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Madathilkarazhama L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>91</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Alappaduthura L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>50</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Varavila L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>110</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Clappana St Joseph s U P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>313</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Cheriazheekal K V K V M U P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>50</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Manappally S V P M NSS U P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>168</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Muzhangodi L V U P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>650</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>MaruthoorKulangara S N U P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>359</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>AMRITA U P S Pavumba</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>681</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Thodiyoor U P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>43</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Adinadu U P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>731</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Karunagappally U P G S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>1025</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Kozhikode S K V U P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>464</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Nambaruvikala W U P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>113</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Padayanarkulangara W U P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>264</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Thodiyoor S P S S U P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>242</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Punnakulam SNTV Skt U P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>337</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Changankulangara S R V U P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>454</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Kulasekhapuram U P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>157</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Njakkanal S P M U P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>120</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Pavumba P G N M U P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>117</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Manovikas Thazhava</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>20</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Chavara Govt Boys H S S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>360</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Chavara Govt Girls H S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>111</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Panmanamanayil Govt H S S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>448</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Gukhanandapuram H S S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>143</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Vadakkumthala S V P M H S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>520</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Kadappa Govt L V H S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>502</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>MSHSS Mynagappally</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>286</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>MSHS FOR Girls Mynagappally</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>283</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Neendakara St Agnes H S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>264</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>H S for Boys Thevalakara</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>385</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GOVT HSS Ayyankoickal</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>165</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>ST Antony s HS Koiviala</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>210</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Thevalakkara Girls H S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>449</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Kottamkulangara Govt V H S S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>514</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G L P S Arinalloor North</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>96</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G L P S Ayyankoikkal</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>271</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>L V L P S Chavara south</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>288</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>D V L P S Vadakkumthala</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>215</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G L P S Kamankulangara</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>350</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G L P S Kovoov</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>434</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G L P S Kuttivattam</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>95</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G L P S Mukundapuram</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>533</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GLPS Mottakkal</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>109</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G L P S Mynagappally</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>97</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G L P S Panmanamanayil</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>501</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G L P S Puthukadu</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>99</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>S C V L P S Mynagappally</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>258</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G L P S Thevalakkara East</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>49</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>V V G M L P S Vengai</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>67</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>C M S L P S Kollaka</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>122</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>C M S L P S Thevalakkara</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>106</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>ICS LPS Edavanassery</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>217</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>K M J L P S Kuttivattam</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>167</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>L V L P S Neendakara</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>8</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>M L P S Palakkal</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>242</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Mulakkal L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>482</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>S I L P S Mullikkala</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>203</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>S KV L P S Mynagappally</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>110</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>ST Aloysious L P S Vadakkumthala</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>26</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>ST Antony s L P S Koivila</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>61</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>St John s L P S Njaramoodu</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>22</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>St Sebastian s L P S Neendakara</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>258</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G L P S Neenadakara</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>12</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>S M V L P S Thevalakkara</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>111</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>St Legorious L P S Kovilthottam</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>116</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>St Joseph s L P S Karithura</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>64</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>ST Joseph s L P S Mamukil</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>20</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>St Augustine s L P S Thalamukil</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>91</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>N S S L P S Vadakkumbhagam</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>38</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G U P S Anuvellil</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>270</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>A S G U PS Puthnthura</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>163</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GOVT U P S Chavara South</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>670</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G U P S Chavara Mukkuthodu</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>503</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G U P S Chittoor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>517</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G U P S Kizhakke Thevalakkara</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>54</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>K U P S Kottukadu</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>322</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>P S P M U P S Madappally</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>241</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>St George U P S Arinalloor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>55</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>U P S Kovoov</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>526</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>S K V U P S Mynagappally</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>205</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>S C V U P S Mynagappally</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>358</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>I I U P S Naduvilakkara</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>325</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Karuna Spl School Sankaramangalam</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>57</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Karuna Spl School Chavara South</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>78</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Holy Cross Pratheeksha Spl School</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>89</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Mangad G H S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>186</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Koickal G H S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>315</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Prakkulam N S S H S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>265</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Ashtamudy Govt H S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>208</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Kollam Govt Boys H S S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>134</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Kollam Govt H S West Kollam</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>136</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Anchalummoodu G H S S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>838</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Thrikkaruva S N V Skt H S Perinad</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>54</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Kollam Craven LMS H S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>129</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Uliyakovil T K D M</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>47</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Kollam St Alosius H S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>611</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Kollam H S S Krist Raj</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>533</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Ayathil V V H S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>325</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Kollam H S S Vimala Hridhaya</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>815</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Kollam Govt Girls H S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>71</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Neeravil SNDPYH S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>227</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Sakthikulangara St Joseph H S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>154</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Valathungal Govt Boys H S S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>250</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Eravipuram St Johns H S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>378</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Valathungal Govt Girls V H SS</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>210</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Vallikeezhu Govt H S S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>753</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Eravipuram Thattamala GV H S S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>320</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Chathinamkulam MSM HSS</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>661</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Kollam SN Trust H S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>76</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G L P S Anchalumood</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>511</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G L P G S Kollurvila</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>213</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G L P B S Kollurvila</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>85</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>H S L P S Mangadu</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>128</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Mundakkal East L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>47</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Neeravil L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>96</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Mundakkal L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>41</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>L P G S Perinadu</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>154</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Prakkulam L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>214</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Valathungal L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>199</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>H S L P S Westkollam</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>138</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>St Joseph s L P S Aravila</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>20</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Balika Mariyam L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>965</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Cantonment L M S L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>25</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Kadavoor L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>36</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>St Leons L P S Sakthikulangara</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>61</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Harijan L P S Kilikolloor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>165</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>LMS L P S Kilikolloor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>35</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>D V L P S Manacad</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>96</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>V M L P S Maruthady</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>24</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Mohammaden L P S Kollam</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>22</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>H F L P S Mukkadu</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>22</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>L M S L P S Pattathanam</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>17</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>St Joseph s Convent L P S Tuet</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>435</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>I J L P S Pallithottam</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>165</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>H F L P School Tuet</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>158</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>S N L P S Sakthikulangara</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>42</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>R C L P S Thankasseri</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>140</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>St Patric L P S Thankasseri</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>9</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>L F L P S Kadappakkada</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>169</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>D B L P S Thirumullavaram</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>28</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Thrikkaruva Panchayat L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>40</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>St Antony s L P S Thillery</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>42</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Vadakkevila Panchayat L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>44</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>S H L P S Vadakkum Bhagam</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>222</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Kavaravadakkethil L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>85</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Murunthaveli L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>60</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>D B L P S Asramam</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>18</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Kannimel A V L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>63</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>St Joseph s L P S Mangadu</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>13</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Njarakkal L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>54</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>C V M L P S Thanny</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>65</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Thrikkadavoor L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>117</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Uliyakovil L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>48</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G U P S Kavanadu</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>164</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G U P S Kureepuzha</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>458</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt S N D P U P S Pattathanam</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>760</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt Town U P S Kollam</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>312</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>K V U P S Asramam</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>100</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>St George U P S Kadavoor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>41</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>St Antony s U P S Kandachira</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>66</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>N S S U P S Malayali Sabha</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>59</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>K V S N D P U P S Uliyakovil</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>85</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>St John s U P S Thirumullavaram</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>383</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>St Antony s U P S Vaddy</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>203</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>K P M N S S U P S Bharanikavu</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>265</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>St Joseph s U P S Valiyakada</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>203</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Inchavila U P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>127</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>P M N M U P S Mundakkal</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>38</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt TTI Kollam</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>161</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Vimala Hridaya Spl School Kollam</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>90</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Vikas Bhavan</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>50</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt H S S Bhoothakkulam</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>602</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Chempakassery HSS Bhoothakkulam</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>120</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Chathannoor N S S H S S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>164</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Adichanalloor P H S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>72</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Chathannoor Govt H S S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>459</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Nedumgolam Govt H S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>215</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Uliyanad Govt H S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>504</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Kalluvathukkal P H S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>33</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Parippally A S H S S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>605</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Ezhippuram H S S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>228</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Kottappuram H S Paravoor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>176</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Kottiyam C F H S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>145</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Mukhathala M G T H S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>144</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Mayyanad H S S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>438</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Paravoor SN V G H S Paravoor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>409</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt HSS Vellamanal</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>334</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Kottiyam N S M H S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>493</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Paravoor Govt H S S Thekkumbhagom</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>389</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Kannanalloor M K L M H S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>340</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Mylapur AKM H S S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>117</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Chirakkara Govt H S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>481</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>SNTHSS Chathannoor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>120</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G L P S Aduthala</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>99</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G L P S Bhoothakkulam North</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>138</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G L P S Bhoothakkulam south</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>139</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G L P S Chathannoor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>170</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G L P S Cheriya</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>49</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G L P S Edanadu</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>81</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G L P S kaithakuzhy</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>60</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G L P S Eravipuram</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>530</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G L P S kalluvathukkal</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>386</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G L P S Karimpaloor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>110</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G L P S Koipad</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>71</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G L P S Koonayil</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>227</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G L P S Kottappuram</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>418</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G L P S Sasthamkovil</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>112</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G L P S Mylakkad</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>136</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G L P S Mukhathala</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>312</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G L P S Ozhukkupara</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>146</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G L P G S Paravoor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>73</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G L P S parippally</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>247</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>L P S Alumood</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>74</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>DV L P S Bhoothakkulam</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>186</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>L M S L P S Chathannoor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>131</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>L P S Chenthippil</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>194</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>L P S Ezhippuram</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>126</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>L M S L P S Kureppally</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>104</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>L M S L P S Mayyanad</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>36</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>L P S Vazhappally</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>307</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GVP L P S Vettilathazham</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>175</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>St Sales L P S Kannanalloor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>65</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>St Mary s L P S Pullichira</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>114</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Meenadu L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>97</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>L P S Kanicheri</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>63</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt U P S Kalackode</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>202</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt U P S Kurumandal</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>211</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt U P S Paravur</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>167</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt U P S Velamannoor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>232</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt U P S Adichanalloor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>369</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>St Georges U P S Chathannoor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>474</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Chempakassery U P S Bhoothakulam</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>608</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Paravur Municipal Ayiravally U P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>53</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Mylakkadu Panchayath U P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>211</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>N V U P S Kizhakanela</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>59</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G U P S kakkottumoola</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>94</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>M G U P S Kannanalloor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>447</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>P V M U P S Perayath</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>433</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>S Y Skt U P S Polachira</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>87</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Muslim U P S Thazhuthala</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>623</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>S V R L P S Elamkulam</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>54</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>S M V U P S Chathannoor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>91</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>U P S Kalluvathukal</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>302</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>K K P M UPS Varinjam</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>185</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>D M J U P S Vilavurkonam</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>85</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>N S S U P S Mukhathala</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>317</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>K J M D B U P S Parippally</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>94</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>CFTTI Kottiyam</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>162</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>K P S P M H S East Kallada</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>54</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>St Margret H S Kanjirakode</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>387</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>ShivaramN S S H S Karicode</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>301</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>C V K M H S East Kallada</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>140</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>M M H S Uppoodu</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>275</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>R S M H S Pazhangalam</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>61</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G H S Keralapuram</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>135</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>M G D Boys H S Kundara</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>304</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>M G D Girls H S Kundara</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>260</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>N S S H S Perayam</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>9</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>St Joseph H S Padappakkara</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>130</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>St Antonys H S Kanjirakode</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>83</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt HSS Pallimon</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>214</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt H S Perinad</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>16</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>M V GH S S Peroor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>409</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Govt H S Perungalam</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>59</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>H S Vellimon</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>21</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>S N S M H S Elampalloor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>245</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>St Michles VHSS Kumbalam</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>18</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>T K M HSS Karicode</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>154</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>GHS Panayail</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>510</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G L P S East kallada</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>118</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G L P S Karicode</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>418</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>M G L PS Koduvila</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>36</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G L P S Kottamkara</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>61</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G L P S Kuzhiyam</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>66</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G L P S Meeyannoor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>188</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G L P S Mulavana</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>60</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G L P S Mundrothuruthu</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>53</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G L P S Muttakkavu</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>136</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G L P S Nedumpana</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>49</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G L P S Pallimon</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>105</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G L P S Padappakkara</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>107</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G L P S Panayam</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>96</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>M V G L P S Peroor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>603</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G W L P S Perinad</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>138</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G L P S Perumon</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>145</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G L P S Perumpuzha</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>190</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>S R V G L P S Perumpuzha</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>47</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>L F L P S Chemmakkad</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>101</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>L M S L P S Chittumala</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>88</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>M N C M L P S Elavoor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>137</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>St Antony s L P S Kanjiracode</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>83</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>St Margaret s L P S Kanjiracode</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>200</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>St Mary s L P S Kumbalam</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>14</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>St Kuriakkose L P S Kundara</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>44</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>St Thomas L P S Kundara</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>56</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Jeelani L P S kundumon</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>154</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>L P S Mampuzha</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>308</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>MT L P S Mukkoodu</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>26</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>SS L P S Mulavana</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>78</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Bethel L P S Mundrothuruth</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>134</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>N C M L P S Muttam</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>191</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>L P G S Nedumpana</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>164</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Pazhagalam L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>36</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>M T L P S Perayam</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>181</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>L M S L P S Perinad</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>75</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>M T L P S Perumpuzha</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>75</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Pezhumthuruth L P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>26</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>S K V L P S Punukkannoor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>110</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>K G V U P S kundara</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>626</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G U P S Nallila</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>420</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G U P S Mukkood</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>153</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G U P S Pazhangalam west</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>141</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>G U P S Vellimon</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>161</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>S K V U P S Chemmakkad</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>13</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>P M N M U P S East Kallada</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>159</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>S N M U P S Kandachira</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>85</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>S C D U P S Kottamkara</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>320</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>B E T U P S Kundumon</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>26</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>P K J M U P S Mulavana</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>149</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>V S U P S Mundrothuruthu</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>45</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Nedumpana U P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>119</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>KKV U P S Muttakkavu</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>255</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>St Francis U P S Koduvila</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>79</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>S R K S T U P S Perumon</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>31</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>M G U P S Perumpuzha</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>90</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>U P G S Punukkannoor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>734</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>N S S U P S Punukkanoor</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>65</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Vellimon U P S</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>29</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>S A B T M U P S Kureppally</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>507</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>Badhariya U P S V elichikkala</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>156</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		<b>KOLLAM</b>	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		<b>St Paul</b>	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	<b>70</b>	
2.	<b>Food Grains:</b>		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	<b>Cooking of Meal:</b>		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	<b>Monitoring:</b>		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	<b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, 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.	<b>Infrastructure: Capacity Building:</b>		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	<b>Role of Teachers:</b>		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	<b>Cooks :</b>		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	<b>Steering-cum-Monitoring Committees:</b>		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	<b>Mobilization of mothers/ representatives of local bodies:</b>		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	<b>External evaluation of the programme :</b>		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	